IN THE CLAIMS:

1.   (Currently amended) A process for the adaptation of flavor mixtures, comprising the steps of:

      a)   selecting or preparing a base matrix comprising a flavor mixture having the desired properties,

      b)   analyzing the flavor composition and flavor concentration in the headspace above the base matrix,

      c)   introducing the flavor mixture into another matrix,

      d)   analyzing the flavor composition in the headspace above the other matrix, and

      e)   on the basis of the results in step b) and d), changing the flavor composition in the other matrix in such a manner that the flavor properties in the other matrix correspond to those of the base matrix and

      f)   preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory ~~testing.~~ testing,

      wherein <u>said base matrix and said other matrix are independently foods, cosmetics, or requisites.</u>

2.   (Original) A process according to Claim 1, comprising the additional steps of

      a)   calculating a correction factor from the peak area percentages of the analyses of the base matrix and the other matrix,

b)   calculating the numbers of moles of the individual flavor compounds in the flavor mixture,

c)   on the basis of the correction factors determined in step a), adapting the flavor mixture to the other matrix.

3.   (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4.   (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5.   (Original) A process according to Claim 4, wherein the peak area values determined by gas chromatography for the flavor compounds in the headspace over the base matrix and for the flavor compounds in the headspace over the other matrix are used to form a quotient for calculating the correction factors.

6.   (Original) A process according to Claims 1, wherein the adapted novel flavor mixture is introduced into the other matrix at a concentration such that the peak area total of the flavor compounds in the headspace over the matrix corresponds to that of the base matrix.

7.   (Cancelled)

8.   (Original) A flavor mixture produced from a process for the adaptation of flavor mixtures, comprising the steps of:

  a.)   selecting or preparing a base matrix comprising a flavor mixture having the desired properties,

  b.)   analyzing the flavor composition and flavor concentration in the headspace above the base matrix,

  c.)   introducing the flavor mixture into another matrix,

  d.)   analyzing the flavor composition in the headspace above the other matrix, and

  e.)   on the basis of the results in step b) and d), changing the flavor composition in the other matrix in such a manner that the flavor properties in the other matrix correspond to those of the base matrix and

  f.)   preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory ~~testing.~~ testing,

wherein said base matrix and said other matrix are independently foods, cosmetics, or requisites.